	Retail Food Establishment Inspection Report																	
Date: Time in: Time out: License/Permit 6/28/2024 10:00 12:00 DCO-0								^{111 #} 002462					Est. Type Risk Category Page <u>1</u> of <u>2</u>	<u>)</u>				
Pu	Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complai							-	Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	Ε				
	Establishment Name: Contact/Owner Na The Goddard School Kitchen												* Number of Repeat Violations: ✓ Number of Violations COS: Set trap: Follow.up: Yes ↓ 5/95/A	•				
	Physical Address: Pest control : 710 E Ralph Hall Pkwy Rockwall, TX Massey/6-28-2024							4 Hood Great 4 n/a refe					se trap : Follow-up: Yes					
Compliance Status: Out = not in compliance $IN = in$ compliance NO = not										N	$\mathbf{A} = \mathbf{n}$	iot ap	pplicable $COS = corrected on site R = repeat violation W- Watcl box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	h				
					Priority Items (3 Points) violat			e In	nmed	liate	Cor	rect						
O U	mph I N	nce N O	Stat N A	O The and Temperature for Food Safety					ompl I N	I N		StatusNCAO	Employee Health					
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	_		Т				S	12. Management, food employees and conditional employees;					
	~				2. Proper Cold Holding temperature(41°F/45°F)								knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~								~		eyes, nose, and mouth							
			~		3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands										
			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED					
	~				5. Proper reheating procedure for hot holding (165° F in Hours)	2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)					
	~				6. Time as a Public Health Control; procedures & record	ls							Highly Susceptible Populations					
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	T							Chemicals					
	8. Food Received at proper temperature												17. Food additives; approved and properly stored; Washing Fruits					
	Check at receipt								~				& Vegetables water only					
	1				Protection from Contamination 9. Food Separated & protected, prevented during food			3				~	18. Toxic substances properly identified, stored and used					
	~				preparation, storage, display, and tasting								Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	i 📃			~				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, properties of the sewage/Wastewater D										
O U	I N	N O	N A	C O	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	Point R		iolat 0 U	Ι	Req N O	n N A	Cor C C		R				
T		0		s	21. Person in charge present, demonstration of knowled	ge,		T		•		A O Food Temperature Control/ Identification S 27. Proper cooling method used; Equipment Adequate to						
	~				and perform duties/ Certified Food Manager/ Posted				~				Maintain Product Temperature	—				
	22. Food Handler/ no unauthorized persons/ personnel all/27							~				28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/						
					Safe Water, Recordkeeping and Food Package Labeling				~				Thermal test strips					
	~	23. Hot and Cold Water available; adequate pressure, safe			fe			1	<u> </u>			Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)	(Current/insp report sign posted)				
		Conformance with Approved Procedures							<u> </u>				3/2025 Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
				_	Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab			2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	 				
0	I	N	N	С	Core Items (1 Point) Violations Require Correct	tive Ac		Not 0			ed 90 N	0 Da C		R				
U T	N	0	A	o s	Prevention of Food Contamination			U T	Ν	0	A	o s	Food Identification					
	~				 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanlings/pating_drinking or tobacco use 	\perp			~				41.Original container labeling (Bulk Food)	_				
	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean					
	 				37. Environmental contamination		_	┝	~ ~				43. Adequate ventilation and lighting; designated areas used					
\vdash	~ ~				38. Approved thawing method	+		╞	v v				44. Garbage and Refuse properly disposed; facilities maintained					
	Proper Use of Utensils						╞	~				45. Physical facilities installed, maintained, and clean						
	39. Utensils, equipment, & linens; properly used, stored,					-	-		L									
													46. Toilet Facilities; properly constructed, supplied, and clean					
	~				 59. Otensiis, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 				~				46. Toilet Facilities; properly constructed, supplied, and clean47. Other Violations					

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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: ^(signature) Amanda Clarke	Print: Amanda Clarke	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishme The Go	ent Name: ddard School Kitchen	Physical A 710 F	Ralph Hall Pkwy	City/State: License/Permit # Pa			Page	Page of			
			TEMPERATURE OBSERVA		, i / (
Item/Locat	ion	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F			
reach ir	n cooler/milk	42									
reac	h in freezer	3									
1000		0									
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
	AN INSPECTION OF YOUR EST NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AN	١D			
-	Hand sink 100+F ec	nuinned									
	3 comp sink 110+F	1արիշս									
		strona	COS to 100ppm chlor	ine							
	•	<u> </u>	imus, fresh veggies,crea		. cracker	s, cereal, rice c	akes				
			es, heated in microwave ri								
1	No sharing			-							
(Gloves used for all	prep an	d heating								
F	Food containers pro	vided b	y parents kept in coole	er until he	ating ar	nd service					
			r service, used and du	nped with	nin the h	nour					
	No leftovers, discare	ded dail	y after lunch								
	Nut free facility	-									
	Allergy records on f	-	tudent								
	Gloves used for eve	erything									
	Digital thermo										
	All food served on disposable plates										
	All heat and serve food only/no cooking, NSF microwave Per company policy, anything opened discarded at day 2										
	All teachers with food handlers										
Received b	v:		Print:		<u> </u>	Title: Person In Charg	e/ Owner				
(signature)				a Cla	rke	Manage					
Inspected h	<u>Amanda Clarke</u> ^{3y:} Chrísty Cor		Print:				-				
(signature)	Chrísty Cor	tez, î	RS Christy C	ortez,	RS						
	- /	0,.	y	,		Samples: Y N	# collecte	ed			

Form EH-06 (Revised 09-2015)